



CLOS CACHET
the finest French wines

JEAN-LUC JAMET

Pinot Noir ‘Schistes’

2021

01

Provenance:

North Rhône Valley,
Côte-Rôtie

02

Grape Variety:

100% Pinot Noir

03

Pairing:

Duck, quail, kangaroo, smoked
meats and charred eggplant

04

Serving:

Temperature: 15°C



Vineyard Cultivation:

Jean-Luc Jamet is an undeniable icon and celebrated producer, crafting some of the most exquisite wines in Côte-Rôtie. Originally working with his brother, Jean-Paul, at the family's famed estate “Domaine Jamet”, the pair parted ways in 2013. The vineyard of Pinot Noir is just 1ha and located in Le Valin, high above the town of Ampuis. Sustainable viticulture gives birth to low yields of concentrated grapes. The schiste soils of the commonly called Côte Brune emphasizes the spicy and vibrant aromas of the wine. The vines are 10 years old.



Vinification:

The fruit is manually harvested, 100% destemmed, fermented under natural yeast in stainless steel for 15 days, then aged “sur lie” (with fine lees) for seven months in 50% oak barrels (10% new) and 50% stainless steel tank. The wine is then blended without filtering.



Tasting Notes:

This Pinot Noir “Schistes” is powerful and profound, the nose contains open-knit raspberries and cherries with smoky, barbecue meat scents. The palate explodes in the mouth with crunchy red berries and earthy, spice-driven tannin. Drink now.



Soil Type:

Schisteous Soils



Method:

Sustainable

Clos Cachet

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Trade Portal

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